

LA ROGGIA

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 12 ha
Green Status: organic
Soil composition: limestone, gravel
Training method: inclined open pergola system
Elevation: 460 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-East
Vines age: 40 years
Harvest time: late September, mid October
First vintage: 1874
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 25% Rondinella, 5% Molinara

Fermentation

Container: stainless steel tanks

Length: 21 days

Temperature: 64 °F

Maceration

Technique: pumping 3 times a day

Malolactic fermentation: yes

Aging

Container: barrels

Wood: French and Slavonian oak

Length: 24 months

In bottle: minimum 6 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 120 g/l

Acidity: 5.9 g/l

Dry extract: 42.9 g/l



FOOD PAIRINGS

A dessert wine that pairs well with classic biscuits and cakes, nuts, or chocolate, too. Also recommended to accompany blue cheeses.



TASTING NOTE

Garnet red in color, it has a penetrating bouquet with sweet hints of raisins, violets, and jam. Rich and velvety, concentrated and full-bodied on the palate.

PRODUCER PROFILE

Estate owned by: Speri family

Winemaker: Alberto

& Giuseppe Speri

Total land under vine: 60 ha

Winery production: 500,000 bts

Region: Veneto (Italy)

